

# *Grand WEDDING Package*

*For Your Unique Wedding Celebration!*

We at Grand Hotel Sofia know how to turn this day into a unique experience for you.

*For Your Comfort*, enjoy our unique facilities and bespoke service.

*For Your Inspiration*, rely on our experienced wedding planners.

*For Your Convenience*, enjoy our prime central location.

For reservations and additional information:

[events@grandhotelsofia.bg](mailto:events@grandhotelsofia.bg)

+359 2 81 10 900/777

## *Our Package includes:*

- 5-course festive menu
- No corkage fee
- Wedding bread and ritual items
- Two complimentary parking spaces
- Chair covers and dance floor
- Option for a private after party in Sofia club
- Menu tasting for two
- Wedding cake of your choice
- Unlimited consumption of water and soft drinks
- Preferential accommodation rates for the wedding guests

## *Compliments for the newlyweds:*

- Free covers for the gala
- Complimentary accommodation in a suite for the wedding night
- Bottle of sparkling wine for the wedding toast
- Late breakfast served in bed up to 12:00
- Late check out until 4 pm on the next day
- Voucher for 25% discount on all hotel services, for the first wedding anniversary

*Package price per person - € 43.- (minimum 60 people)*

*Package price per person - € 60.- (minimum 30 people)*

## *Discounts:*

- 10% discount for celebrations in the weekdays
- 10% discount of our “Bachelorette package”

# *Compose Your 5- course Festive Menu*

## *Salad:*

- Assorted salad - pink tomatoes with fresh cheese, baked peppers, olives, egg, Tzadziki and spicy cheesy appetizer “Katuk”
- Traditional “Shopska” salad
- Caesar salad with iceberg, garlic croutons, Caesar sauce, Parmesan flax and chicken skewer with chive
- Caprese salad - tomatoes, Pesto sauce, olive crostini, pine tree nuts and fresh leaves salads

## *Platters:*

- Local cold cuts and cheese
- Continental cheese selection, served with walnut compote and grapes

## *Appetizers:*

- Shrimps and fish in a vol-au-vent with yellow cheese crust and Hollandaise sauce
- Eggplant, cherry tomatoes, roasted peppers, goat cheese and Mozzarella
- Baked filo wrapped sheep cheese with sundried tomatoes Pesto, served with cherry tomatoes

## *Main Course:*

- Trilogy from pork fillet with Jamon, beef fillet and chicken fillet with foie gras and Truffle sauce served with sautéed vegetables and baked potatoes with herbs
- Bacon wrapped chicken and Pesto fillet, served with millefeuille of grilled vegetables
- Pork medallions with Demi-Glace sauce, served with sauteed vegetables with Pesto and fresh herbs
- Roasted beef with Demi-Glace sauce, served with potato roesti with butter and sautéed vegetables
- Baked vegetables and lentil roll, served with potato au gratin and asparagus

## *Dessert:*

- Wedding cake

## *Compose Your 5- course PREMIU Festive Menu*

### *Salad:*

- Burrata cheese salad served on tomato, marinated zucchini and arugula
- Fresh spinach salad - baby spinach, strawberries, blue cheese and walnuts with a honey-mustard dressing
- Goat cheese mousse salad with lamb lettuce and figs

### *Platters:*

- Selection of local cold cuts
- Continental cheese selection, served with walnut compote and grapes

### *Appetizers:*

- Baked vegetables with goat cheese and basil Pesto
- Salmon teriyaki, served with Goma wakame and marinated goji berry
- Quail eggs with red Keta caviar, served on a canapé of potato mash and vegetable brunoise

### *Main Course:*

- Beef tenderloin medallions with Demi-Glace sauce, served with roasted vegetables, Pesto sauce and fresh herbs
- Sea bass fillet, mushroom and artichoke ragout with thyme
- Farmer's rooster stuffed with foie gras served with pumpkin and carrots puree, stuffed mushrooms and asparagus

### *Dessert:*

- Wedding cake

*Supplement for Premium menu- € 8.-/person*

## *Additional services:*

-  Professional DJ - € 60.-/hour
  
-  Interactive photo corner – from € 411.-
  
-  Decoration of the wedding table - € 170.-
-  Decoration of a guest table - € 100.-
  
-  Additional colored lighting - € 336.-
  
-  Candy bar with themed decoration - € 200.-
  
-  Wedding gifts for the guests - € 3.-/piece (box of fancy French macaroons)
  
-  Punch ball cocktail - from € 60.-/3 l. (15 cocktails)
  
-  Rental of Sofia club for a private after party - € 100.-/ hour
  
-  Welcome drink with glass of:
  - Blue wine served with cotton candy - € 4.-/per person
  - „Rose Potion” cocktail - € 4.-/per person
  - Sparkling wine - € 3.-/per person
  
-  Bridal ceremony on a terrace – from € 150.-/hour
  
-  Supplement for accommodation of the newlyweds in Panorama suite with terrace - € 170.-/night

## *Our Restaurants:*

### *Triaditza Restaurant*

1st floor, 265 sq. m capacity up to 140 people

3D, 2D и VR view

### *Sofia Restaurant:*

2nd floor, 310 sq. m. capacity up to 180 people

3D, 2D и VR view

### *Shades of Red Restaurant:*

Ground floor, 230 sq. m capacity up to 90 people

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